

Gluten Free Dinner Menu

Small Plates

Spinach and Artichoke Dip / Goat cheese, grilled pappadom 12.95

Chiang Mai Curried Noodles* / Rice noodles, tenderloin, coconut milk 10.95

Chili Poached Jumbo Shrimp / Guacamole, three pepper sauce
micro cilantro 12.95

Pan-fried Brussels Sprouts / Applewood bacon, parmesan 9.95

Salads

Traditional Caesar / White anchovies, romaine hearts 10.95

Grilled Shrimp and Avocado Salad / Baby greens, citrus vinaigrette
asparagus, toasted almonds 19.95

Golden Beet Salad / Pomegranate seeds, red onion, baby arugula, goat cheese 10.95

Main Plates

Grilled Angus Cheese Burger* / One all-beef patty, special sauce, Grafton cheddar
gluten-free bun, kettle chips 19.95

Soppressata Stone Pie / Crushed plum tomato, aged provolone, hot honey
fresh oregano 17.95

Seared Point Judith Scallops* / Roasted asparagus, melted leeks, crispy parmesan
potatoes 32.95

Four Cheese Ravioli / Aglio e olio, seared shrimp, sweet peas, parmesan 27.95

Herb Cured Brick Pressed Chicken / Seasonal vegetables
garlic mashed potatoes, lemon garlic sauce 26.95

Grilled New York Sirloin* / Pan-seared brussels sprouts, Rossini sauce
whipped Yukon Gold potatoes 32.95

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.
“Thoroughly cooking Meats, Poultry, Seafood, Shellfish, or Eggs reduces the risk of food borne illness”